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AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A method to increase the flavor metabolism of yeast and/or bacteria in long fermentation systems, ~~which comprises the method comprising the steps~~ step of adding to the fermentation system a sufficiently effective amount of an ingredient formulation comprising a free amino acid blend ~~to a fermentation system~~, said amino acid blend comprising at least one amino acid selected from the group consisting of Leucine, Valine, Iso-Leucine and Phenylalanine.

2. **(Original)** The method of claim 1, wherein the amino acid blend comprises at least Phenylalanine.

3. **(Original)** The method of claim 1, wherein the amino acid blend comprises at least Leucine, Valine, Iso-Leucine and Phenylalanine.

4. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, wherein the amino acid ratio of said blend is: Leucine: 0 to 4; Valine: 0 to 3; Iso- Leucine: 0 to 3; and Phenylalanine 0 to 3, with the proviso that at least one amino acid selected from the group consisting of Leucine, Valine, Iso-Leucine and Phenylalanine is present in said blend.

5. **(Currently amended)** The method according to claim 1 [4], wherein the amino acid ratio of said blend is: Leucine: 2; Valine: 0.6; Iso-Leucine: 0.5; and Phenylalanine 0.5.

6. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, wherein the dosage of the blend of amino acids is at least 0.001 %, ~~preferably at least 0.05 % (on total flour) in the~~ of a final product.

7. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, wherein the dosage of the blend of amino acids is about 0.0375% on total flour of a bakery product.

8. **(Original)** The method according to claim 1, wherein the amino acid blend is added to a pre-dough system or a sourdough system.

9. **(Currently amended)** The method according to claim 8 3, wherein the sourdough is a fresh sourdough or a dried sourdough.

10. **Cancelled**

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11. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, wherein the amino acid blend is added to raw materials used in fermentation systems ~~such as~~ selected from the group consisting of flour, malt extract, wheat germs, ~~or~~ other germs, a fermentable carbon source, bran ~~or~~ and malt.

12. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, ~~which~~ further ~~comprises~~ comprising the step of adding at least one compound selected from the group consisting of ~~other~~ enhancers of the flavor metabolism, ~~other~~ flavor enhancers ~~and/or~~ and yeast.

13. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, ~~which~~ further ~~comprises~~ comprising the step of adding a carbon source.

14. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, ~~which~~ further ~~comprises~~ comprising the step of adding specific enzymes ~~such as~~ selected from the group consisting of proteases, transaminases, carboxylases, dehydrogenases and esterases ~~protease, transaminase, carboxylase, dehydrogenase, esterase~~.

15. **(Currently amended)** The method according to Claim 1 ~~any of the preceding claims~~, ~~which~~ further ~~comprises~~ comprising the step of adding a protein hydrolysate.

16. **(Currently amended)** A fermentation product obtainable via the method of Claim 1 ~~any of the preceding methods~~.

17. **(Currently amended)** An ingredient formulation comprising a free amino acid blend ~~to a fermentation system, said amino acid blend comprising~~ which comprises at least one amino acid selected from the group consisting of Leucine, Valine, Iso-Leucine and Phenylalanine, and wherein the amino acid blend increases the flavor metabolism of yeast and/or bacteria in long fermentation systems.

18. **(Original)** The ingredient formulation according to claim 17, wherein the amino acid blend comprises at least Phenylalanine.

19. **(Original)** The ingredient formulation according to claim 17, wherein the amino acid blend comprises at least Leucine, Valine, Iso-Leucine and Phenylalanine.

20. **(Currently amended)** The ingredient formulation according to Claim ~~any of claims 17 to 19~~, wherein the amino acid ratio of said blend is: Leucine: 0 to 4; Valine: 0 to 3; Iso-Leucine: 0 to 3; and Phenylalanine 0 to 3 with the proviso that at least one amino acid

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selected from the group consisting of Leucine, Valine, Iso-Leucine and Phenylalanine is present in said blend.

21. **(Currently amended)** The ingredient formulation according to claim 17 ~~20~~, wherein the amino acid ratio of said blend is: Leucine: 2; Valine: 0.6; Iso-Leucine: 0.5; and Phenylalanine: 0.5.

22. **Cancelled**

23. **(Currently amended)** ~~A combination of the~~ The ingredient formulation according to ~~any of claims Claim 17 to 21 with further comprising yeast and possibly a~~ sourdough.

24. **(Currently amended)** ~~The combination~~ ingredient formulation according to claim 26 ~~23~~, wherein the combination has a dry matter content of at least 90%.

25. **(Currently amended)** ~~The combination~~ ingredient formulation according to claim 23 ~~or 24~~, produced by co-extrusion or dry blending.

26. **(Currently amended)** The ingredient formulation according to claim 17 ~~22~~ ~~or the combination according to any of claims 23 to 25~~ which is vacuum packed.

27. **(New)** The method of Claim 6, wherein the dosage of the blend of amino acids is at least 0.05% on total flour of the final product.

28. **(New)** The ingredient formulation of Claim 23, further comprising sourdough.